hn3620 Induction Hob

Manual for Installation, Use and Maintenance

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Important

The CDA Group Ltd cannot be held responsible for injuries or losses caused by incorrect use or installation of this product. Please note that CDA reserve the right to invalidate the guarantee supplied with this product following incorrect installation or misuse of the appliance or use in a commercial environment.

This appliance is not designed to be used by people (including children) with reduced physical, sensorial or mental capacity, or who lack experience or knowledge about it, unless they have had supervision or instructions on how to use the appliance by someone who is responsible for their safety.

Under no circumstances should any external covers be removed for servicing or maintenance except by suitably qualified personnel.

Appliance information:

Please enter the details on the appliance rating plate below for reference, to assist CDA Customer Care in the event of a fault with your appliance and to register your appliance for guarantee purposes.

Appliance Model	
Serial Number	

CE Declarations of Conformity

This appliance has been manufactured to the strictest standards and complies with all applicable legislation, including Electrical safety (LVD) 2006/95/EC and Electromagnetic interference compatibility (EMC)

2004/108/EC. Parts intended to come into contact with food conform to 89/109/EC.

IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.
At the end of its working life, the product must be taken to a special local authority waste collection centre or to a dealer providing appliance recycling services.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health. It also enables the constituent materials to be recovered, saving both energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

Precautions before use

- Unpack the hob and all associated components, taking care not to lose or mishandle any parts.
- We recommend that the appliance is installed by a suitably qualified professional and connected to the electricity supply by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.
- The appliance must be installed in a purpose-designed kitchen unit and worktop cut out as specified below.
- This hob (Class 3) has been designed for use only as a domestic cooking appliance. Any other use should be considered incorrect and therefore dangerous.
- Remove all labels and other packaging materials from the ceramic

surface prior to use.

- Do not modify the appliance in any way as this will invalidate the guarantee and is potentially dangerous.
- The hob top is not designed for any use other than cooking: any other use (e.g. as a worktop) is potentially dangerous and will invalidate the guarantee.
- This appliance must be connected to fixed wiring and suitably earthed according to local regulations. Alternative connection, through a 13A plug or through an extension lead must not be used.
- This appliance must not be installed above a dishwasher, washing machine or tumble dryer as steam may damage the electronic components.

Using the Appliance

- Always switch cooking zones off after use.
- Take particular care when cooking with oils or fats that may ignite.
- Cooking pans and utensils and the hob itself become hot during use. Caution, risk of injury to people and pets both during and after use.
- Ensure no cable from any other appliance can come into contact with the hob top or pans during use.
- Magnetic objects (such as credit cards or portable electronic devices) must not be placed near the hob during use.
- Do not place any metal object (other than suitable pans) on the hob.
- Never cover the hob with any cloth or other cover. This may become hot and create a fire hazard.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental

capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- Metal objects such as knives, forks, lids etc. should not be placed on the hob as they may become hot.

Precautions to protect the hob

- Use of damaged pans or those with raw cast iron bottoms may damage the hob ceramic glass.
- Abrasive materials such as scouring cleaners and grits may damage the ceramic glass.
- Avoid dropping objects onto the ceramic glass.
- Take care not to strike the edges of the hob with saucepans.
- Ensure that ventilation (as specified under installation instructions) remains free from obstructions.
- Do not place empty saucepans on the hob.
- Sugar, synthetic plastics or aluminium foil must not be allowed to come into contact with the heating zones; these may cause permanent damage to the ceramic glass. If these should accidentally fall onto the hob, turn it off immediately and carefully remove them. Take care not to burn yourself.
- Never place any hot items on the control panel.
- If a drawer is located below the hob, ensure a horizontal divider is installed leaving a minimum gap of 2cm above it for hob ventilation, and protecting the drawer contents from striking the hob. The

divider must be made of material capable of withstanding 65°C above ambient temperature.
- Never place inflammable items or materials in a drawer or cupboard below the hob.

Precautions in the event of an appliance fault
- If a fault is noticed, switch off the appliance and turn off the electricity supply.
- **Warning:** If the ceramic glass is broken or cracked do not use the appliance, turn off the electricity supply to avoid the possibility of electric shock. Contact CDA Customer Support.
- There are no user-serviceable parts inside the appliance; all repairs must be performed by a suitably qualified service engineer or similar.
- See the “Troubleshooting” section in this manual, from page 20.

Other precautions
- Ensure that each pan is centred on its cooking zone; The pan base must cover as much of the cooking zone as possible.
- Do not use aluminium or plastic containers: they could melt onto hot cooking zones.
- The use of incorrect cookware or any induction adaptor plate designed for non-magnetic cookware is outside the manufacturer’s specifications so will invalidate the guarantee. The manufacturer cannot be held responsible for any damage to the hob or consequential damages as a result of such use.

FOR THOSE WITH HEART PACEMAKERS OR ACTIVE IMPLANTS:
The function of this hob conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements (2004/108/CE directives).

To avoid interference between your hob and a pacemaker, your pacemaker must be designed and programmed in compliance with the regulations that apply to it. As such, CDA guarantee only that our product is compliant.

With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

Cooking On Induction

The principle of induction cooking is based on magnetic effect.

When you put your cookware on an induction zone and switch it on, the electronic boards in the hob produce induced currents in the base of the cookware and instantly raise its temperature. This heat is then transferred to the food inside the cookware.

The best cookware to use with induction cooking has thick flat bases, as the heat will be better distributed so cooking more evenly.

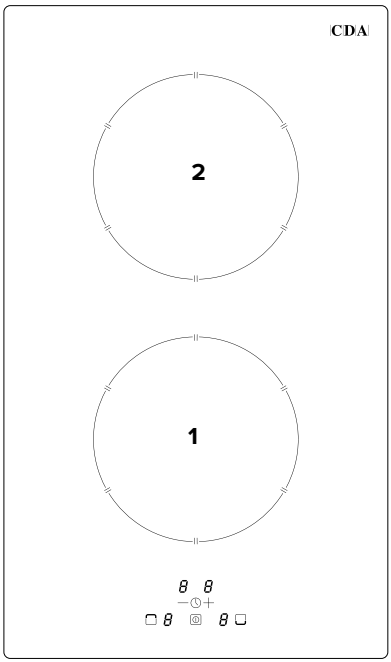
Most cookware is compatible with induction cooking. There are three ways to check the suitability of your cookware:

1. Use a magnet to see if the base of the pan is magnetic: if the magnet sticks, then the cookware is compatible.
2. Place the pan on one of the cooking zones switched on to power level 4: If the display remains on, then the cookware is compatible. If the display flashes, the cookware cannot be used on an induction hob.
3. Check the instructions or packaging of the pans for the symbols indicating suitability for use with induction.

Using Your Hob

Zones:

1. Front 1.4 kW 175 mm
2. Back 1.4 kW 175 mm



Control panel:

3. Power key
4. Timer display
5. Zone selection keys
6. Zone displays
7. - key
8. + key
9. Timer control light

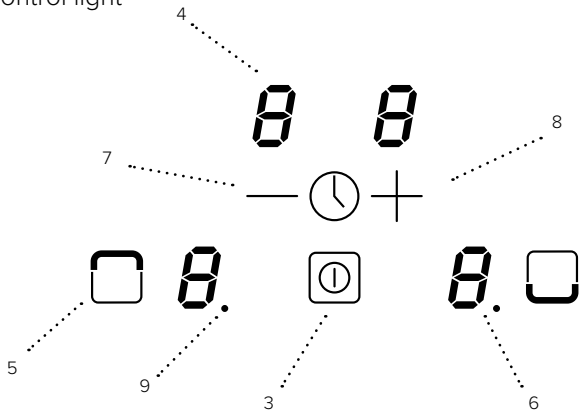


Fig.1

Using Your Hob

The table below offers guidance as to what each power level is for.

Power level	Type of cooking
0	Switched off
1/2	Melting (butter/chocolate) or keeping food warm
2/3	Keeping food hot or to heat small quantities of liquid
3/4	Heat larger quantities of liquid (sauces etc.)
4/5	Slow boiling, e.g spaghetti, soups, stews, potatoes
6/7	Gentle frying
7/8	Browning meats, frying fish, omelettes
9	Fast frying steaks

To switch the hob on

To switch the power on, touch and hold the ⏻ key for approximately two seconds. The hob will beep and both zone displays will show zero.

Please note: If a power level is not set within ten seconds, the hob will switch off automatically.

To set the power level

Touch the “Zone selection” key for the zone required, then set the power level by touching the “+” or “-” keys within five seconds.

To increase the power level from 1 (minimum) toward 9 (maximum), touch the “+” key.
To go straight to power level 9, touch the “-” key when the zone display shows “0”.

To turn the power off

To switch off a single zone, touch the “Selection” key for the zone no longer required. Touch the “-” key until the zone display shows zero. When both zones are at zero, the hob will switch off automatically after approximately ten seconds.

Alternatively, to switch off the hob immediately, touch and hold the ⏻ key for approximately two seconds.

Timer

The hob is equipped with a timer that allows a finish time to be set for the end of cooking on either or both zones, between a minimum of one minute and a maximum of 99 minutes. This timer can be used independently for different times on each zone.

To set the timer

- Switch on the power.
- Touch the “Zone selection” key for the zone required, then set the power level by touching the “+” or “-” keys within five seconds, as above.
- Touch both the “+” and “-” keys at the same time to select the timer. The timer display will show “00”.
- Set the required duration using the “+” or “-” keys within five seconds. Touching the “-” key will go straight to 30 minutes. Touch and hold the timer “+” or “-” keys to scroll through the duration quickly.
- After approximately five seconds, the control LED stops flashing and the countdown will start.

- At the end of the set time, the selected zone will switch off and the timer display will flash “00”. The hob will beep for approximately one minute.
- To switch off the beep and the flashing displays, touch any key.

To cancel the timer

- Touch the “Zone selection” key for the zone you wish to cancel the timer from.
- Touch both the “+” and “-” keys at the same time to select the timer. The timer display will show the time remaining.
- Touch “-” key to stop the timer.

Please note: Cancelling the timer will not switch off the zone. You should switch the zone off manually if required.

Please note: the power level can be adjusted during the countdown using the “+” or “-” keys.

Minute minder

When no cooking zones are being used, the timer can be used as a minute minder.

To Set the Minute Minder

- Touch both the “+” and “-” keys at the same time to select the timer. The timer display will show “00”.
- Set the required duration using the “+” or “-” keys within five seconds. Touching the “-” key will go straight to 30 minutes. Touch

and hold the timer “+” or “-” keys to scroll through the duration quickly.

- After approximately five seconds, the control LED stops flashing and the countdown will start.
- At the end of the set time, the the timer display will flash “00” and the hob will beep for approximately one minute.
- To switch off the beep and the flashing displays, touch any key.

Key Lock

The hob is equipped with a key lock to lock the controls. This can be used when the hob is off.

To turn on the key lock

If the hob is not already turned on, turn it on by touching the ⏻ key. Touch the “-” key and the “Zone selection” key for the front zone at the same time, then touch just the front zone “Zone selection” key. The hob beeps to confirm the key lock is switched on.

To turn off the key lock

If the hob is not already turned on, turn it on by touching the ⏻ key. Touch the “-” key and the “Zone selection” key for the front zone at the same time, then touch just the “-” key.
The hob beeps to confirm the key lock is switched off, then the hob switches off. When turning the hob back on the key lock is turned off.

Residual heat indicators

The hob is equipped with residual heat indicators to warn when any of the zones are still hot to the touch after cooking. An “**H**” will show

in the relevant zone display after cooking until the zone is at a safe temperature to touch.

In the event of a power cut, the residual heat indictors will illuminate after the power supply is restored. However, when there is no power supply to the hob the residual heat indicators will not work, so extra care must be taken.

Please note:
You should avoid touching the zones when the hob is in use, or when an "**H**" is showing on the zone display.

Pan detection
The hob is equipped with a sensor that will advise when the pan is removed from the zone, or is unsuitable for use on induction hobs. The zone display will show "**U**" until a suitable pan is placed on the zone. The zone will switch off after approximately one minute if no suitable pan is placed on the zone.

Efficient Use of Your Hob

The hob is equipped with zones of different sizes, designed to accommodate most shapes and sizes of pan. For best results, only use pans with flat bottoms and choose an appropriate zone depending on the size of the pan. The most efficient use of the hob is shown below, where the pan and zone are correctly chosen.

Use pan lids where possible to minimize the energy usage of your appliance.

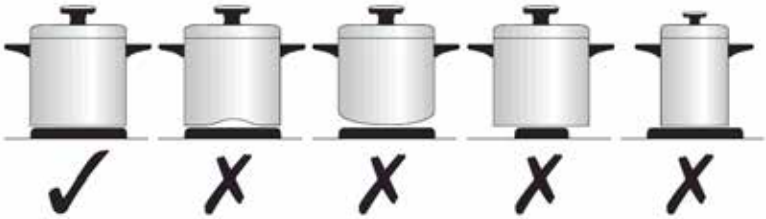


Fig.2

Zone Size	Minimum Pan Size (cm)	Maximum Pan Size (cm)
175mm	9	20

It is very important that the pans used on the hob are made of a suitable material and have the correct type of base. The base of the pan must be clean before use to prevent any scratches on the hob top.

Care and Maintenance

Always disconnect the appliance from the power supply before undertaking any cleaning or maintenance.

Important:

- Steam cleaners must not be used when cleaning this appliance. You should use a non-abrasive cleaner to clean the hob top. Any abrasive cleaner (including Cif) will scratch the surface and could erase the control panel markings.
- Sugar and starch can cause permanent damage to the surface of the hob. Wipe away any spillages immediatly.

Types of residues	Clean with	Cleaning advice
Light	Cleaning sponge and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, and then wipe off with a soft dry cloth.
Accumulated baked-on stains/dirt, sugar spills or melted plastics	Cleaning sponge or glass scraper and soft cloth	Wipe over the zone to be cleaned with a sponge and hot water, using a ceramic scraper to remove any large marks or stains and then wipe off with a soft dry cloth.
Rings and hard water residues	White vinegar and soft cloth	Pour a small amount of warm white vinegar onto the stain, leave it to stand, and then wipe off with a soft dry cloth.
Shiny metallic streaks	Cleaning agent for vitroceramic glass etc.	Use specialist vitroceramic glass cleaner (preferably one with silicone for its protective properties)

If your hob is not working:

1. Check that the zone is switched on.
2. Check that the mains supply has not been switched off.
3. Check that the fuse in the spur has not blown.

In the event of a fault with the hob, please advise CDA Customer Care of any fault code shown on the display

Contact CDA Customer Care

A: Customer Care Department, The CDA Group Ltd, Harby Road, Langar, Nottinghamshire, NG13 9HY

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Troubleshooting

On first use

You observe that	Possible Causes	What should you do?
The display shows a series of digits and symbols on first connection	Working normally	Nothing, the hob will be ready to use within approximately 10 seconds
Installation blows a fuse or only one side of the hob works	The electrical connection of the hob is incorrect	Check that it is set up properly (see the Electrical Connection section)
The hob produces an odour during the first cooking sessions	New appliance	Heat a saucepan full of water on each cooking zone for 30 minutes

On switching on

You observe that	Possible Causes	What should you do?
The hob does not work and the lights on the control panel do not switch on	The hob is not connected to the power supply or the power supply is faulty	Check the electrical circuit breaker and fuses
The hob is not working and the display shows a non-standard graphic	The electronics are not functioning correctly	Call CDA Customer Care
The hob is not working and the key lock LED is on	The key lock is on	Switch off the key lock before trying to use the hob.

In use

You observe that	Possible Causes	What should you do?
One or all of the zones cuts out.	The safety system has cut out.	Leave hob to cool then try it again
	A cooking zone has been running for a very long time	Switch it on again (if required).
	One or more control keys are covered.	Clear any objects and clean liquid from the control area.
	A pan has boiled dry and is overheating.	Remove the pan in question.
The fan continues to run after the hob is switched off.	This is not a fault, the cooling system is working correctly.	Nothing.
"U" flashes on the zone display.	The cookware used is not suitable for induction.	See page 8 for information on cooking on induction
	There is no pan on the cooking zone.	Place a suitable pan on the cooking zone.
	The base diameter of the pan is too small.	Place a larger pan on the cooking zone.
"E" shows on the zone display.	The electronic system is defective.	Contact CDA Customer Care for advice.
"Er03" shows on the zone display.	One or more control keys are covered.	Clear any objects and clean liquid from the control area.
"E2" shows on the zone display.	The hob is overheated.	Let it cool down, then try it again.
"E6" shows on the zone display.	Network supply fault.	Check the connection and reconnect the hob.
"E8" shows on the zone display.	The ventilation air inlet is blocked.	Clear the ventilation air inlet.
"E3" shows on the zone display.	The cookware used is not suitable for induction.	See page 8 for information on cooking on induction
"E4" or "E C" shows on the zone display.	Hob configuration error.	Contact CDA Customer Care for advice.

IMPORTANT - PLEASE NOTE: In the event of any breakage, crack or cracking – even minimal – of the vitroceramic glass, immediately disconnect your appliance to prevent a risk of electric shock and contact CDA Customer Care.

IMPORTANT:

When correctly installed, your product meets all safety requirements laid down for this type of product. However, special care should be taken around the rear or the underneath of the appliance as these areas are not designed or intended to be touched and may contain sharp or rough edges that could cause injury.

Fitting the Hob

Unpacking the hob:

Take care not to lose or mishandle any parts.

Fitting position of the hob:

This appliance must be installed a minimum of 50mm from any back wall and a minimum of 180mm away from any adjacent vertical surfaces, e.g. a tall cupboard end panel. This may be reduced to 100mm if the adjacent surface is resistant to fire (tiles or steel, for example). These dimensions are shown in Fig. 5.

Ventilation requirements:

This appliance must be installed to allow air to flow freely to the air intake, from the air outlet and in the base and run of units into which it is installed (Fig 3). Failure to allow sufficient ventilation could cause damage to the hob and constitutes incorrect installation, which is not covered by the warranty.

Notes:

- This could be a simple slot cut out of the plinth, or a dedicated

ventilation grille.
- The furniture top rail should not be fitted to the unit. This allows the induction hob to exhaust air into the kitchen space.
- The recommended ventilation sizes are for guidance only.

If fitting a cooker hood above the hob:

If a cooker hood is to be installed above the hob, the height of the hood above the hob must be at least 600mm (650mm is recommended) (Fig. 4). If the instructions supplied with the hood dictate that the hood must be installed at a height greater than 600mm, then that height is the minimum required.

Wall furniture requirements:

The minimum height of any cabinet immediately above the hob is 900mm. The minimum height of any adjacent units (including light pelmets) is 400mm, unless they are manufactured from a material resistant to fire (steel, for example).

Notes:

- Do not position this appliance above a refrigeration unit. The heat generated may cause the refrigeration unit to fail.
- This appliance is designed to be installed into cabinet units capable of withstanding temperatures of 65°C or greater above ambient temperature.
- Never place perishable foods, soft items such as tea towels, cleaning products or flammable items in the cupboard or drawer below the appliance.
- If an oven is to be installed below the hob, the thermal safety system

on the hob may not allow the hob to be used at the same time as a pyrolytic programme on the oven.

- The hob is equipped with an anti-overheating safety device that can be activated if the hob is installed over an oven that is not sufficiently ventilated. In the event that this occurs, we recommend that you increase the ventilation of the hob by creating an opening in the side of the cabinet (8cm x 5cm).

How to Install the Hob:

Overall dimensions of the hob:

Width: 300 mm Depth: 510 mm

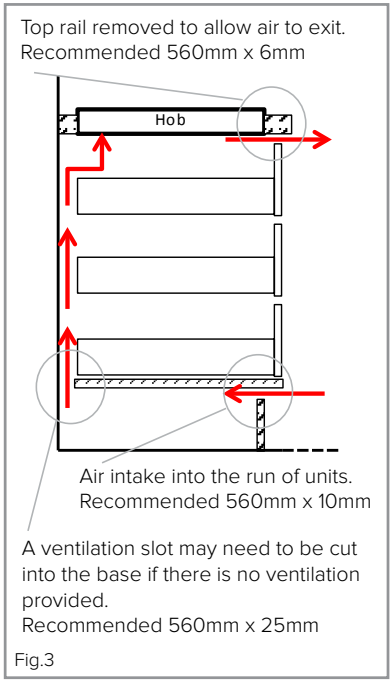
Worktop cut-out dimensions:

Width: 275 mm Depth: 490 mm

1. Make the required hole in the worktop. Before doing this, you must check the instructions supplied with any cooker hood to ensure that you will have the required clearance. The cut-out (Fig. 5) shows a 60mm gap from the wall to the cut-out edge. The distance from the hob, when fitted, to the back wall is 50mm.

   If a splashback/worktop upstand is to be fitted, take this into account when cutting the hole. The minimum distance that the hob should be positioned away from the rear wall or splashback is 50mm.

2. Fix the foam seal underneath the appliance by following the outline of the worktop upon which the hob will rest. This ensures an airtight seal with the worktop. Do not use silicone type sealant.


Top rail removed to allow air to exit.
Recommended 560mm x 6mm
Hob
Air intake into the run of units.
Recommended 560mm x 10mm
A ventilation slot may need to be cut into the base if there is no ventilation provided.
Recommended 560mm x 25mm
Fig.3

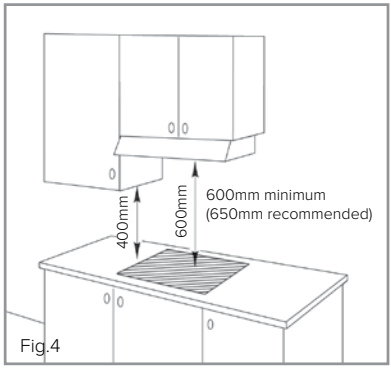


Fig.4

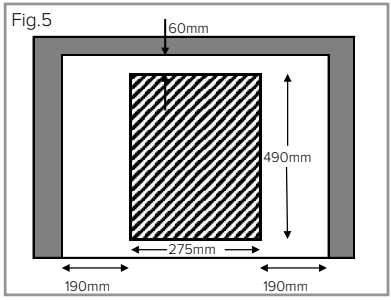
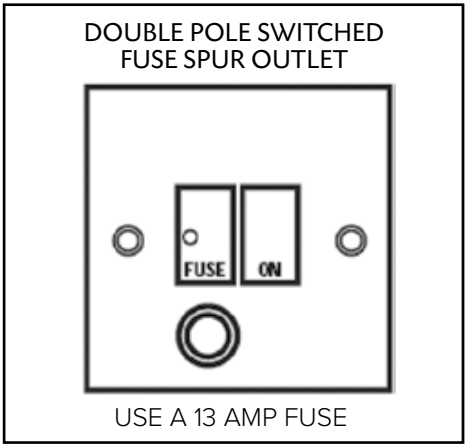


Fig.5

Mains Electricity Connection

Warning! this appliance must be earthed

We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.T. and local regulations.



This appliance is intended to be connected to fixed wiring and is not suitable for connection to a 13A plug or 13A supply.

This hob is intended to be connected to permanent fixed wiring by a double pole switch, having a contact separation of at least 3mm in all poles. The switch must be positioned no further than 2m from the appliance.

Please note:

- The mains cable must only be replaced by a qualified electrician or service engineer and must be of equivalent or better rating (i.e. 1.5mm^2, HO5VV-F).
- This appliance is intended to be connected to the mains supply with a cable of cross section area 1.5 mm^2. A larger cable will not fit the terminal connections.
- The current rating of the fuse or circuit breaker protecting this

appliance should be marked on the outlet (13A).

- Assembly and electrical connection should be carried out by specialised personnel.
- When installing this product we recommend you seek the help of another individual.
- Protection against live parts must be ensured after installation.
- Connection data is printed on labels on the hob casing close to the connection box.
- As the appliance is not fitted with an accessible plug, a means of disconnection from the power supply must be must be included in the fixed insatllation, in accordance with the installation regulations.
- The inlet cable must be positioned so that it does not touch any of the hot parts of the hob or oven.

Caution

- This appliance must only be connected to a 230V ~ 50Hz network.
- Observe the connection diagram.
- The connection box is located underneath at the back of the hob casing. To open the cover use a medium screwdriver. Insert it in the slits to open the cover.

Mains electrical voltage: 230Vac, 50 Hz
Total rated electrical consumption: 2.8 kW

Any service call arising from incorrect installation may result in a charge.

CDA and its representatives cannot be held responsible for any matters resulting from incorrect connection, or related to either

the absense of an earth connection or a faulty earth connection.

NOTES

NOTES

CDA

Please contact our Customer Care Department for Service on the details below

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